

Baked Goat Cheese

Serves 4

Jeanne Chesky made a salad with this cheese for a UUAA Round Robin dinner. She got the recipe for the salad and baked cheese from *Hey Nutrition Lady*.

Ingredients:

- 8 oz. of Chevre goat cheese
- 1 egg
- 4 Tbsp. black sesame seeds
- 4 Tbsp. white sesame seeds
- 1/4 tsp. salt
- 1/8 tsp. pepper

Equipment

- Parchment paper
- Baking pan



Baked Goat Cheese with Sesame Seeds:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 400 degrees	1
	In a bowl, whisk one egg	1
	In another bowl, combine 4 Tbsp. white sesame seeds, 4 Tbsp. black sesame seeds, 1/4 tsp. salt, and 1/8 tsp. black pepper	3
	Line a baking pan with parchment paper	1
	Cut 8 oz. log of goat cheese into 8 rounds of 1 oz. each	2
	Dip a round of cheese in the egg and then in the seed mixture to coat completely. Place on the parchment. Repeat	8
	Bake: Your goat's cheese can go from perfectly baked to exploding out of the confines of the sesame seed boarder in a matter of just a couple of minutes, so keep a very close eye on them towards the end of the baking time.	8-10
	Total	25